



Steak & Eggs with Chimichurri:

Gastropub at Home



30-40min



2 Servings

No pub open? No problem! We're bringing breakfast for dinner to your table, but we're making it fancy! This hearty plate has it all—tender seared steak, fried eggs, roasted potatoes, and an herbaceous, tangy chimichurri sauce to balance the richness.

What we send

- 2 russet potatoes
- 1 bell pepper
- 1 medium red onion
- 1 lime
- 4 oz chimichurri sauce
- 10 oz sirloin steaks

What you need

- kosher salt & ground pepper
- olive oil
- 2 large eggs³

Tools

- microplane or grater
- rimmed baking sheet
- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

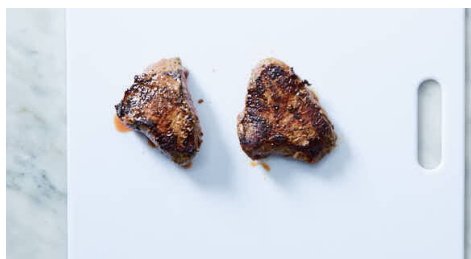
Nutrition per serving

Calories 870kcal, Fat 52g, Carbs 58g, Proteins 47g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**, then cut into 1-inch pieces. Halve **pepper**, remove stem and seeds, then cut crosswise into 1/2-inch strips. Halve and thinly slice **all of the onion** crosswise. Finely grate **all of the lime zest** into a small bowl. Cut lime into wedges.



4. Cook steaks

Heat **1 tablespoon oil** in medium nonstick skillet over medium-high. Brush off any marinade from **steaks**. Add steaks to skillet and cook until browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board and let rest for 5 minutes. Wipe out skillet.



2. Marinate steaks

In a medium bowl, toss **steaks** with **2 tablespoons chimichurri**; set aside to marinate until step 4. Add **2 teaspoons salt** to bowl with **lime zest**; set aside until step 6. On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on center rack until just tender, about 15 minutes.



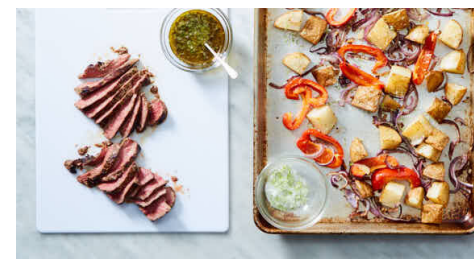
5. Fry eggs

While **steaks** rest, heat **1 tablespoon oil** in a same skillet over medium-high. Crack in **2 large eggs**. Cover and cook until whites are just set and yolks are runny, about 3 minutes. Season with **salt** and **pepper**.



3. Roast veggies

Toss **peppers and onions** with **1 tablespoon oil**. Remove **potatoes** from oven; carefully add peppers and onions to baking sheet with potatoes. Return to oven and roast until veggies are charred and potatoes are golden, 20-25 minutes more.



6. Finish & serve

Carefully toss **roasted vegetables** with **some of the lime salt**. Thinly slice **steaks**, if desired. Serve **steaks** with **remaining chimichurri** and a **fried egg** on top with **roasted veggies** and **lime wedges** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com [@marleyspoon](#) [#marthaandmarleyspoon](#)